



MISSOURI FOREST CAKE

2 c. flour	1 tsp. baking powder
½ tsp. baking soda	⅛ tsp. salt
½ c. butter, softened	1¾ c. sugar
1 tsp. vanilla	2 eggs
1⅓ c. buttermilk	

Deep Fudge Glaze

1 c. semisweet chocolate chips	1 Tbs. butter
2 Tbs. corn syrup	2 tsp. vanilla
1 tsp. instant coffee crystals	2 c. powdered sugar
2-4 Tbs. milk	

**Now We're
Cookin'!**
with
Martha Daniels

Grease and flour two 8" or 9" round cake pans and set aside. Preheat oven to 350E. Stir together flour, baking powder, baking soda and salt. Set aside. In a large bowl, beat butter on high for 30 seconds. Add sugar and vanilla and mix well. Beat in eggs, one at a time. Add dry mixture and buttermilk alternately to the batter, beating until just combined. Pour into prepared pans and bake 30 to 35 minutes or until a toothpick comes out clean. Cool in pans for 10 minutes, then remove from pans and cool. You can substitute a white or yellow cake mix.

Spread a thin layer of your favorite wild berry jam or jelly (seedless raspberry, blackberry, strawberry, etc.) between cake layers.

For glaze, melt chocolate, butter, syrup, vanilla and coffee and stir until smooth. Stir in powdered sugar and milk to a spreadable consistency. Frost the top of cake, and let the glaze trickle down sides.